

lienzo



Lienzo Menu

Snacks

Cannelloni with CAE-CV. certified *honey (Bona Mel), 4 picos de Hoya de la Iglesia cheese and black garlic honey.

Roasted *parsnip panacotta certified by CAE-CV. (Saifresc), white *turnip certified by CAE-CV. (Saifresc), Calluna honey.

Glass tartlet, lisa fish, seaweed salad and amaranth.

Eel terrine, alkalised *pumpkin and Arropyaki of *pumpkin certified by CAE-CV. (Saifresc).

Petit Choux of Valencian hen.

Starters

*Calçots certified by CAE-CV. (Saifresc) and Bobby bean cooked in clay with pil pil seabags, pil pil tiger nuts milks D.O. Valencia, and sea bass roe.

Blue crab in aspic of *lettuce certified by CAE-CV. (Saifresc), crème fraîche with fermented and pickled *radish certified by CAE-CV. (Saifresc) and caviar.

Quisquillas cooked in beeswax, CAE-CV. certified *green pea, pea pod cream and *egg yolk certified by CAE-CV. (Valencian poultry farms), bee crisp of *Rice D.O. Valencia certified by CAE-CV. (Riuet).

Mini artichoke, *hazelnut certified by CAE-CV. and coffee.

Duck gizzard, CAE-CV. certified *carob, CAECV. certified *almond and CAE-CV. certified *dacsá coca. certified by CAE-CV. in reed leaf.

Smoked Aquanaria sea bass with plum chips woods, with *spinach certified CAE-CV. (Saifresc), foie micuit of its liver and sea bass sobrasada ravioli.

Main Courses

Cueva de la Araña roe deer, *demi glace, salad with Bicorp honey vinaigrette and AOVE Oli Oli certified by CAE-CV.

Pre-Dessert

La Repera (*Pear Ercolina certified by CAE-CV. (Saifresc) in different preparations).

Dessert

Urban honey, *thyme certified by CAE-CV. (Saifresc) and *lemon certified by CAE-CV. (Saifresc).

*All the vegetables; carrot, leek, onion, tomato (CAE-CV. Saifresc) with which we cook the sauces that accompany meat dishes.

All the *sauces we cook with are certified by CAE-CV. (Bras del Port).

***Product certified by the Organic Agriculture Committee of the CV.**



Menu available in all services.

€115 per person.

This menu is prepared with seasonal products and may be subject to change.

Petit four is only served if you request coffee service at the end of the experience:

Petit Four

*Tangerine Pie certified by CAE-CV.

*Carob financier certified by CAE-CV.

70% Guanaja chocolate bonbon.

Our version of Cremaet.

If you want to try our most classic dish: Low temperature squid, dashi, ginger, *garlic certified by CAE CV. (Saifresc) pickled and crunchy in its own ink you can add it to the menu for €15 per person.

Only served to a full table.